

FIG. 1

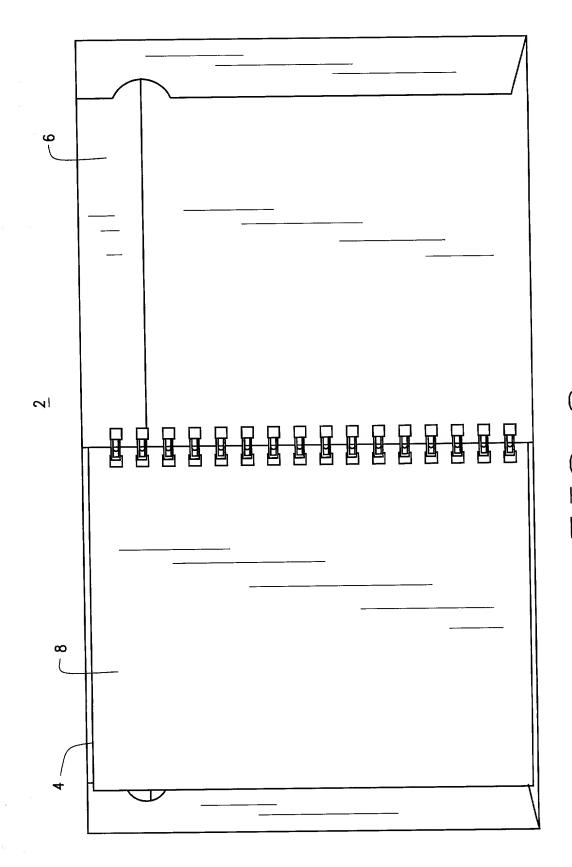


FIG.2

24	MANDARIN ORANGES, CANNED — 3/4 CUP NECTARINE, SMALL — 1 (5 0Z) ORANGE JUICE — 1/2 CUP ORANGE, SMALL — 1 (6 1/2 0Z) PEACH, MEDIUM, FRESH — 1/2 CUP PEACH, MEDIUM, FRESH — 1/2 CUP PEARS, CANNED — 1/2 CUP PINEAPPLE, UNICE — 1/2 CUP PINEAPPLE, CANNED — 1/2 CUP PINEAPPLE, TRESH — 1/3 CUP RAISINS — 2 TBSP RASPBERRIES — 1 3/4 CUP STRAWBERRIES — 1 3/4 CUP STRAWBERRIES — 1 3/4 CUP STRAWBERRIES — 1 1/4 CUP CUBES
20 22	APPLE JUICE OR CIDER  APPLE, SWALL  APPLESAUCE, UNSWEETENED  APPLESAUCE, UNSWEETENED  APPLESAUCE, UNSWEETENED  APRICOTS, CANNED  APRICOTS, CANNED  APRICOTS, DRIED  APRICOTS, DRIED  APRICOTS, PRESH  BARNANA, SWALL  CANTALOUPE, SWALL  CANTALOUPE, SWEET, CANNED  CHERRIES, SWEET, CANNED  CRANBERRY JUICE COCKTAIL12 (3 0Z) 1/3 CUP  CRANBERRY JUICE  CRAPEFRUIT JUICE  GRAPEFRUIT, SWALL  1/3 CUP  GRAPEFRUIT, SWALL  1/3 CUP  GRAPEFRUIT, SWALL  1/2 CUP  CRAPEFRUIT, SWALL  1/3 CUP  CRAPERRY SWET, CANNED  1/3

## FIG. 4

26	28
MILK	
BUTTERMILK, NONFAT OR LOW-FAT	1 CUP 1 CUP 1 CUP 1/2 CUP 1 CUP /3 CUP DRY 1 CUP 1 CUP 1 CUP 1 CUP

FIG.5

34	PEAS, DRIED, COOKED	
30	STARCH  ANIMAL CRACKERS  BAGEL  BAKED BEANS  BAGEL  BAKED BEANS  BAGEL  BAKED BEANS  BAGEL  1/2 (1 0Z)  BAGEL  1/3 CUP  BISCUIT, 2 1/2" DIAMETER  BISCUIT, 2 1/2" DIAMETER  BISCUIT, 2 1/2" DIAMETER  BISCUIT, 2 1/2" DIAMETER  1/2 CUP  CEREALS, CRISP (4"X1/2") 2 (2/3 0Z)  BREAD  BREAD  1/2 CUP  CEREALS, CRISP (4"X1/2") 2 (2/3 0Z)  BREAD  1/2 CUP  CEREALS, COOKED  CORN HOT DOG OR HAMBURGER  1/2 CUP  CORN ON THE COB, MEDIUM EAR  1/2 CUP  CORNMEAL, DRY  CORNMEAL, DRY  CORNMEAL, DRY  TOOKED  MELISH MUFFIN  TOOKED  MELISH MUFFIN  TOOKED  MELISH TOAST  OYSTER CRACKERS  PANICAKE, 4" DIAMETER  1/2 CUP  PASTA, COOKED  1/2 CUP  PASTA, COOKED  1/2 CUP  PASTA, COOKED  1/2 CUP	

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SUMMER SQUASH WATERCRESS SAUERKRAUT SCALL IONS MUSHROOMS RADISHES ZUCCHINI PEA PODS **TURNIPS** SPINACH SNO I NO OKRA 40 GREENS (COLLARD, KALE, MUSTARD, TURNIP) 1/2 CUP OF COOKED VEGETABLES 36 1/2 CUP VEGETABLE JUICE BEANS (GREEN, WAX, ITALIAN) CUP RAW VEGETABLES \*SERVING SIZES ARE: VEGETABLE ARTICHOKE HEARTS BRUSSEL SPROUTS GREEN ONIONS BEAN SPROUTS CAUL I FLOWER **ASPARAGUS ARTICHOKE** CUCUMBER **EGGPL ANT** KOHLRABI BROCCOL 1 CARROTS CABBAGE CELERY BEETS

MIXED VEGETABLES (WITHOUT CORN, PEAS)
MUSHROOMS
OKRA
ONIONS
PEA PODS
PEA PODS
PEPPERS (ALL VARIETIES)
RADISHES
SALAD GREENS (ENDIVE, LETTUCE, ROMAINE)
SAUERKRAUT
SCALLIONS
SPINACH
SUMMER SQUASH
TOMATOES, FRESH, CANNED, SAUCE, PASTA
TURNIPS
WATER CHESTNUTS
WATERCRESS
ZUCCHINI

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	(1 0Z) 5/LB.) 1 TSP 1 TSP 1 TSP 2 TSP 2 TBSP 2 TBSP 1 TSP 1 TSP 1 TSP 6 NUTS HALVES 1 TSP 1 TSP
- 42 44-	1/8 (1 20 SLICES/ 1 1 1 2 2 2 1 TBSP (1// 1 TBSP (1// 1 FBSP (1//
	FAT  1 SLIC  1 SLIC  D, SHREC  SULAR  3ULAR  5 50%  TUB  TUB  TUB  N, SAFFL  N, SAFFL  N, SAFFL  OR PEA  OFFED  ACK)
,-	AVOCADO, MEDIUM BACON, COOKED BACON, COOKED BUTTER, REDUCED FAT BUTTER, STICK BUTTER, WHIPPED COCONUT, SWEETENED, SI CREAM CHEESE, REDUCED CREAM CHEESE, REDUCED CREAM CHEESE, RECULAR NARGARINE, 30% TO 50% NARGARINE, STICK, TUB OR SQUEEZE MAYONNAISE, RECULAR NUTS, WALNUTS, ENGLIS OIL, CANOLA, CORN, SA SOYBEAN, OLIVE, OR OLIVES, RIPE (BLACK)

46	PEANUT BUTTER, SMOOTH OR CRUNCHY 2 TSP PEANUTS, DRY ROASTED 4 HALVES SALAD DRESSING, REDUCED-FAT 2 TBSP SALAD DRESSING, REGULAR 1 TBSP SEED, PUMPKIN, SUNFLOWER 1 TBSP SHORTENING 1 TSP SOUR CREAM, REDUCED-FAT 3 TBSP	
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# FIG.

FIG.1

54	PORK (CHOP, CUTLET, GROUND, HAM, ORGAN MEATS, ROAST, STEAK, SPARERIBS, TENDERLOIN), LEAN SARDINES (CANNED) ————————————————————————————————————
50 52	MEAT SUBSTITUTES  BEEF, GOUND, ORGAN MEATS, ROAST, STEAK, TENDERLOIN) LEAN, TRIMMED  1, STEAK, TENDERLOIN) LEAN, TRIMMED  1, OZ  TE OR DARK MEAT  NO SKIN  SE, NONFAT OR LOW-FAT  1/4 CUP  1/2 CUP  1/2 CUP  1/4 CUP  1/4 CUP  1/2 CUP  1/4 CUP  1/4 CUP  1/4 CUP  1/2 CUP  1/4 CUP  1/4 CUP  1/4 CUP  1/4 CUP  1/4 CUP  1/4 CUP  1/2 CUP  1/4 C
e 5-	MEAT S BEEF (CORNED BEEF, G SHORT RIBS, STEAK, OF FAT CHEESE CHICKEN, WHITE OR DA CORNISH HEN, NO SKIN COTTAGE CHEESE, NONF EGG SUBSTITUTES, PLA EGG WHITES FRESH OR FROZEN HOT DOGS LAMB (ROAST. CHOP, 1 LUNCHEON/DEL! MEATS OYSTERS



### FREE FOODS

\*FOODS WITH A SERVING SIZE LISTED ARE LIMITED TO 3 SERVINGS PER DAY

BROTH CONSOMME INTS, SUGAR-FREE1	CATSUP 1 183F	COCOA POWDER, UNSWEETENED1 TBSP			CREAMERS, NONDAIRY, LIQUID 1 IBSP	CREAMERS, NONDAIRY, POWDEREDZ 15P	DRINK MIXES, SUGAR-FREE	FLAVORING EXTRACTS	GELATIN, SUFAR FREE OR UNFLAVORED	GUM, SUGAR-FREE	HORSERADISH	HOT PEPPER SAUCE	JAM OR JELLY, LOW-SUGAR 2 1SP	- FMON OR - IMF JUICE
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TBSP WHIPPED TOPPING, REGULAR OR LIGHT --- 2 TBSP SALAD DRESSING, FAT-FREE, ITALIAN --- 2 TBSP SALAD DRESSING, FAT-FREE ------1 TBSP -- 1/4 CUP -- 1 TBSP TSP 1/2 LARGE SPICES OR HERBS, FRESH OR DRIED MAYONNA!SE, REDUCED-FAT --TONIC WATER, SUGER-FREE SOFT DRINKS, SUGAR-FREE SOUR CREAM, FAT-FREE ---MAYONNA!SE, FAT FREE ----MARGARINE, REDUCED FAT NONSTICK COOKING SPRAY WINE, USED IN COOKING WORCESTERSHIRE SAUCE 56 SYRUP, SUGAR-FREE ---PICKLES, DILL-----SUGAR SUBSTITUTES TACO SAUCE ------SALSA -----SOY SAUCE VINEGAR 9 MUSTARD

FIG. 14

4 TBSP

MARGARINE, FAT-FREE

66 64

### DAILY INSTRUCTIONS

- BEGIN EACH DAY WITH ALL OF YOUR EXCHANGE CARDS IN THE FRONT POCKET.
- 2. AFTER EACH MEAL AND SNACK, CALCULATE HOW MANY OF EACH EXCHANGE WAS CONSUMED AND MOVE THOSE CARDS TO THE BACK POCKET.
- REMEMBER TO RETURN ALL OF THE EXCHANGE CARDS TO THE FRONT POCKET AT THE START OF EACH DAY.

### OTHER REMEINDERS:

- , CHECK YOUR FEET DAILY.
- \* NEVER GO BAREFOOT OR WEAR OPEN TOED SHOES
- \* GET ANNUAL EYE EXAMS BY OPTOMETRISTS OR OPTHALMOLOGISTS.
- FOLLOW YOUR HEALTH CARE PROVIDER'S INSTRUCTIONS FOR ROUTINE PHYSICAL EXAMS, BLOOD TESTS AND OTHER PROCEDURES.

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 NUM FOR E	BER (	NUMBER OF EXCHANGES FOR EACH CALORIE DIETS	CHAN	GES ) I E T S	
 EXCHANGES	3 1200	00 1500	18	1800 2000	0 2200
 STARCH	4	9	œ	6	-
 MEAT * *	Ŋ	5	5	9	9
 VEGETABLE	33	3	4	ည	5
 FRUIT	3	3	4	4	4
 MILK	7	ю	8	М	М
 FAT*	4	5	9	7	∞
 *BASED ON / 30% OF THE **BASED ON OR MEAT SUI	ON A DIET SUP THE KCALORIES ON LEAN AND SUBSTITUTES.	ON A DIET SUPPLYING AP THE KCALORIES AS FATS. ON LEAN AND MEDIUM-LE SUBSTITUTES.	FATS FATS	ON A DIET SUPPLYING APPROXIMATELY THE KCALORIES AS FATS. D ON LEAN AND MEDIUM-LEAN MEATS T SUBSTITUTES.	ATELY ATS

FIG. 17

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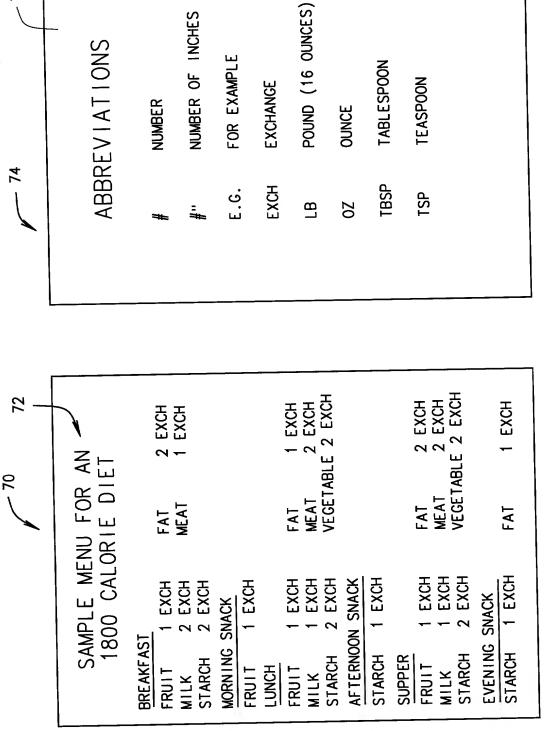


FIG. 19

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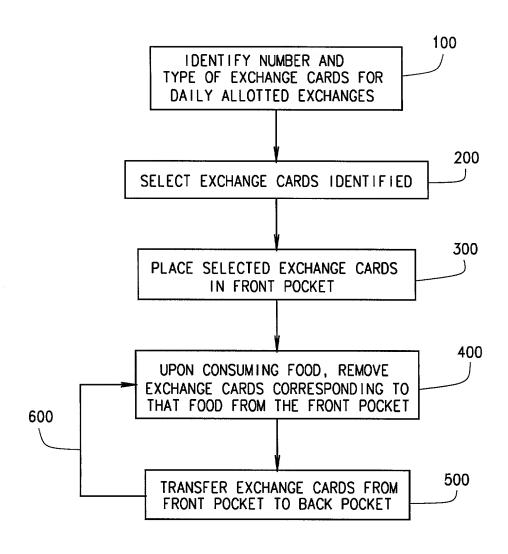


FIG. 20